

## **SOY PROTEIN CONCENTRATE WITH HIGH GEL STRENGTH AND THE PROCESS FOR MAKING THE SAME**

### **ABSTRACT**

A high gel strength protein material that can be incorporated into food products. The high gel strength protein material may be a protein concentrate having a lard gel strength of at least about 560.0 grams and a protein content of at least about 65.0 wt. % on a moisture free basis. The high gel strength protein concentrate is obtained by removing soluble components from an alcohol washed soy protein concentrate after a pH adjustment to less than 6.0, readjusting the pH to more than 7.0, and subjecting the resulting concentrate to heat treatment and optionally to shearing to form a product, and thereafter optionally drying the resulting product.